



Kranskop Shiraz 2009

Viticulture:

- Soil - Deep stony loamy soils on south facing slopes.
- Trellis - Vines are trellised in a North South row direction on a 5 wire system with 2m poles to keep the canopy in position for optimal use of sunlight without leaving the grapes in direct sun.
- Growth - Small to medium canopy.
Crop removal of green and uneven bunches (green dropping) are done four weeks before harvest to get even ripening and smallest possible berry sizes.
- Age of vine - 8 years

Harvesting:

- Handpicked on the 18/03/2009
- Picked before 12h00
- Picked at 24.5 °B
- TA : 6.4g/l
- pH : 3.4
- Yield: 6 ton / ha

Vinification:

- Hand sorting of grapes before destemming.
- Destemming direct into open top fermenters.
- Punching through by hand every four hours for first three days and after that only every six hours for six days.
- Fermentation temperature: 23 – 26 °C
- Fermentation Duration: 9 days
- Skin maceration: 4 days
- After maceration dejuiced into Stainless Steel tanks.
- Skins was pressed with basket press and pumped with free run.
- Total wine per ton recovery 620 lt/ton
- Malolactic fermentation took place in the Stainless Steel tanks.
- Wood aging: 60% new 225 lt French oak medium toasted barrels and 40 % 225 lt second fill French oak medium toasted barrels for twelve months.

Tasting notes:

Dominating sweet ripe fruit aromas supported by spiciness and soft ripe fruit tannins with a stewed fruit character on the finish.
Excellent Aging Potential.

Food Pairing :

Lamb, Game and rich vegetable dishes.

Wine Analysis:

Alc : 14.5 %vol
TA : 5.9 g/l
pH: 3.6
RS: 2.3 g/l